

DINNERLY



Mushroom Huevos Rancheros with Tomato and Fried Egg



25 minutes



2 Servings

Breakfast for dinner is the ultimate indulgence. We've added mushrooms to this traditional Mexican breakfast, cooked in a spicy, smoky tomato sauce. With crisp tortilla chips for scooping, it's just the ticket.

WHAT WE SEND

- 200g mushrooms
- 2 tomatoes
- coriander
- 400g five mixed beans
- 20g chipotle in adobo sauce ⁶
- 6 flour tortillas ¹

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 2 tbs barbecue sauce
- olive oil spray (optional)
- 2 eggs ³

TOOLS

- large oven tray
- baking paper
- medium deep frypan
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 695kcal, Fat 32.1g, Carbs 69.5g, Proteins 24.9g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Thickly slice the **mushrooms**. Finely chop the **tomatoes**. Pick the **coriander** leaves and finely chop the stems. Drain and rinse the **beans**. Crush or finely chop **2 garlic cloves**.



2. Cook veggies

Heat **1½ tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **mushroom** and **garlic**, stirring, for 3 mins or until golden. Season with **salt and pepper**. Add the **coriander stems** and **half the tomato** and cook, stirring, for 2 mins or until the mushrooms are tender.



3. Add beans

Add **half the chipotle** (see Make it yours) and **1 tbs barbecue sauce** to the veggies and cook, stirring, for 30 secs or until fragrant. Add the **beans** and **125ml (½ cup) water** and bring to the boil. Reduce the heat to medium and cook for 6 mins or until thickened. Taste, then season with **salt and pepper**.



4. Bake tortilla chips

Meanwhile, put the **remaining chipotle** and **1 tbs barbecue sauce** in a bowl, season with **salt and pepper** and stir to combine. Brush the **chipotle mixture** over both sides of the **tortillas**, then cut into quarters. Put on the lined tray and spray or brush with **olive oil** (see Make it yours). Bake for 4 mins, turn over and bake for a further 4 mins or until golden and crisp.



5. Fry eggs and serve up

Meanwhile, heat **2 tsp olive oil** in a medium frypan over medium-high heat. Crack **2 eggs** into the pan and cook for 2-3 mins until just set or cooked to your liking. Remove the pan from the heat. Divide the **bean mixture** and **tortilla chips** among plates. Top with the **fried eggs**, **coriander leaves** and **remaining tomato**. Enjoy!



6. Make it yours

We've suggested this amount of chipotle for flavour, but if you prefer less heat or have little ones, reduce to taste and substitute with barbecue sauce. ~ If you have some cheese on hand, grate it over the tortilla chips before baking for a cheat's take on cheesy corn chips.